

MERRY CHRISTMAS!

We at the Army Center of Excellence, Subsistence have harnessed the reindeer and loaded up the sleigh with the finest collection of Christmas menu ideas and recipes. All that is left for you to do is kick back with a cup of eggnog and plan your dining facilities Christmas extravaganza.

Appetizer

Jumbo Shrimp Cocktail (B-4)

Salsa/Chips (O-7-1)

Marinated Mushrooms

Yield 50 (4 oz)

1 qt Commercial picante sauce

2 # 10 cans Button Mushrooms

1 c Lemon juice

1 c Chopped parsley

½ c Garlic powder

2 c Sliced olives

Simmer picante sauce, lemon juice, and garlic in sauce pot. Cool completely. Drain mushrooms well and add to picante mixture. Cover and chill for several hours. Add parsley and sliced olives just prior to serving. Put mushrooms on Salad Bar.

Holiday Punch

Yield 50 (4 oz)

½ gallon Raspberry sherbet

1- 46 oz can Hawaiian punch, chilled

2 liter chilled 7-up

Scoop sherbet into punch bowl. Add Hawaiian punch. Add 7-up just before serving. Place punch bowl on Salad Bar.

Soup

Minestrone (P-7-1)

Entrée

Slow Roast Rib of Beef (L-4-2)

Purchase beef round, rump partially removed, shank-off, bone-in, 50-60#, chilled,

NAMP 166 A, suggest 8905-01-E19-2243. Rub roast with favorite blend of seasoning. Remember roast will take 8 hours to cook at 300 degree oven. Carve to order.

Roast Turkey (for display) (L-161)

For the remaining Roast Turkey suggest either 8905-01-E19-3441 (Whole muscle white and dark meat netted) or 8905-01-E19-3559 (Whole turkey, no bones) avoid pressed turkey combination. Carve to order.

Holiday Ham (L-69) bone-in, suggest 8905-01-E09-8971. Carve to order.

Potatoes, Starches, Dressing

Mashed Potatoes (Q-48)

Cornbread Stuffing (O-20)

Southern Style Sweet Potatoes (Q-69-1)

Rice Pilaf (E-9)

Sauces, Gravies, Condiments

Giblet Gravy (O-16-2)

Brown Gravy (O-16)

Cranberry Relish (M-23)

Canned Cranberry Sauce (M-23-1)

Horseradish Sauce (O-23)

Salads

Salad Bar - do an upscale version to include usual standards plus Unusual leafy greens - try Spring Salad mixture instead of Iceberg Lettuce

Frijole Bean Salad (M-4)

Baby Spinach Leaves

Green Olives

Baby Corn

Green & Red Sweet Pepper Rings

Cold Pasta Salad (M-38)

Cranberry & Pineapple Gelatin (M-24)

Vegetables

Steamed Broccoli (Q-65)

Seasoned W.K. Corn (Q-27)

Sweet & Sour Red Cabbage (Q-43)

Breads, Rolls, Spreads

Assorted Dinner Rolls - purchase from Prime Vendor; try 8920-01-E19-4390.
Serve in wicker basket lined with festive cloth.

Cornbread (D-14)

Cranberry Muffins (D-29-6)

Desserts

Assorted Holiday Cookies (H-13, H-7, H-9, H-20) or purchase from Prime Vendor.
Assorted holiday cookie dough, variety pack, pre-cut frozen 8920-01-E19-3309.

Gingerbread with Lemon Sauce (G-17, K-9)

Cheesecake (G-26) with assorted toppings; or try Holiday Cheesecake Bars for more economical pricing. If purchase from Prime Vendor, plain, pre-sliced, 16 slices per cake can be found under 8920-01-E19-0090.

Holiday Cheesecake Bars

Yield 20-24 bars

Crust

2 c All-purpose flour

2/3 c Cold margarine

2/3 c Packed brown sugar

1 c Chopped walnuts

Combine flour and brown sugar, cut in margarine until resembles coarse crumbs. Stir in walnuts. Reserve 1 cup. Press remaining crumbs onto the bottom of an ungreased 9" X 13" pan. Bake at 350 degrees F. for 12 minutes.

Filling

2 packages (8 oz) cream cheese, softened

1/4 c Milk

1/2 c Granulated sugar
juice

2 Tbsp Lemon

2 Eggs

1 tsp Vanilla extract

Beat cream cheese and sugar until light and fluffy. Add eggs. Beat in milk, lemon juice and vanilla. Pour over crust. Sprinkle with reserved crumbs. Bake 25-30 minutes longer or until edges are lightly browned. Cool. Cut into squares. Store in refrigerator.

Fruit Cobbler (I-10)

Pumpkin Pie (I-13) or Sweet Potato Pie (I-12)

Holiday Candies/Nuts - purchase from Prime Vendor